



CINNAMON ROLLS WITH SECRET ICING

INGREDIENTS

- 1 BAG OF FROZEN CINNAMON ROLLS (APPROX 12 ROLLS)
- 1 STICK OF BUTTER
- 1 CUP OF BROWN SUGAR
- 1 HEFTY SCOOP OF VANILLA ICE CREAM (OR THE FLAVOR OF YOUR CHOOSING)

THE NIGHT BEFORE

- 1) PLACE FROZEN ROLLS IN A 9X13 PAN OR DISH.
- 2) IN A SMALL SAUCE PAN OVER MEDIUM HEAT, MELT THE STICK OF BUTTER WITH THE BROWN SUGAR AND ICE CREAM. STIR MIXTURE WELL TO BLEND WHEN BUTTER AND ICE CREAM HAVE MELTED, AND THE SUGAR IS DISSOLVED. THIS STEP TAKES ABOUT 2-3 MINUTES.
- 3) POUR MIXTURE EVENLY OVER THE ROLLS.
- 4) LIGHTLY COVER THE PAN OR DISH WITH A SHEET OF ALUMINUM FOIL AND LET THE ROLLS RISE OVERNIGHT IN A DRAFT-FREE SPOT.

THE NEXT MORNING

- 1) PREHEAT OVEN TO 350 DEGREES. (IF USING A DARK-COATED PAN OR A GLASS DISH, YOU MAY WANT TO PREHEAT THE OVEN TO 325).
- 2) CAREFULLY REMOVE THE FOIL AND DISCARD.
- 3) BAKE FOR LENGTH OF TIME AS DIRECTED ON THE CINNAMON ROLL BAG (GENERALLY 25-30 MINS). CHECK ROLLS AT THE CENTER OF THE PAN FOR DONENESS. CAREFULLY REMOVE THE PAN FROM OVEN, SERVE, AND ENJOY!



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